

## **CREAMY BUTTERNUT SQUASH SOUP**



### **INGREDIENTS**

**2 packages (20 oz. each) of peeled, cubed butternut squash**  
**4 cups chicken stock**  
**1 and 1/4 cups heavy cream**  
**2 tablespoons butter**  
**3/4 teaspoon salt**  
**2 tablespoons light brown sugar**  
**2 tablespoons pure maple syrup**

### **DIRECTIONS**

- 1. Combine squash and stock in pot and bring to a boil.**
- 2. Reduce heat and cook until squash is very tender.**
- 3. Cool slightly (for safety, especially if you are transferring to food processor)**
- 4. Puree, using an immersion blender, or food processor. (see notes 1-3)**
- 5. Return puree to pot over medium low heat.**
- 6. Stir in remaining ingredients**
- 7. Cook, stirring, until heated through.**

### **NOTES**

- 1. Soup may be prepared through step 4, up to 2 days in advance.**
- 2. Cover puree and keep refrigerated.**
- 3. I find it is easiest to puree using an immersion blender.**
- 4. Fully cooked soup easy keeps for at least 2 days in refrigerator.**
- 5. Original recipe calls for pepper, but I never use it.**
- 6. If you want to add “heat” use cayenne - 1/4 t or more to taste.**